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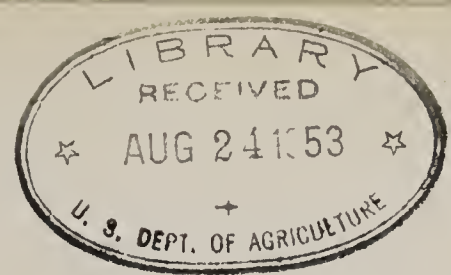
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UNITED STATES DEPARTMENT OF AGRICULTURE  
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Hog Feeders Favor Cooking of Garbage to Combat VE:

A preliminary survey by the U. S. Department of Agriculture's Bureau of Animal Industry of 143 garbage feeders in 26 States, which is continuing, shows that 73 percent so far prefer cooking garbage fed to hogs, 9 percent are opposed, and 18 percent are undecided.

The Bureau has been cooperating with the States in a drive against feeding raw garbage to hogs, a practice which has been found to be the most common means of spreading vesicular exanthema (VE), a virus disease of hogs. Thirty-five of the 48 States now have laws and regulations requiring that garbage fed to hogs must be cooked.

The 143 garbage feeders covered in the initial survey are in the States of Alabama, Arkansas, Colorado, Connecticut, Florida, Georgia, Illinois, Louisiana, Maryland, Massachusetts, Minnesota, Mississippi, Missouri, Montana, Nebraska, New Jersey, North Dakota, Oklahoma, Oregon, Tennessee, Texas, Virginia, Washington, West Virginia, Wisconsin, and Wyoming. Every major region of the United States is included in the survey except the Southwest.

These 143 swine raisers feed a total of 1,151,270 pounds of garbage a day to 81,176 hogs, using cooking equipment installed at a cost of \$274,551. The average in this group feeds 8,528 pounds of cooked garbage a day to 568 hogs, prepared in equipment that cost \$2,367. The cost of equipment ranges from \$3 for a steel drum up to \$16,000 for a large-scale modern steam-cooking outfit. Most owners (119 out of 135) are pleased with their equipment; 16 are not. Only 34 out of 126 have purchased cooking outfits from manufacturers. By far the greater number, 81, have rigged up something for themselves; some use such items as a war-surplus boiler and an Army field cooking range.

The garbage is collected, in 88 instances, from hotels and restaurants, in 56 from institutions, in 29 from military installations, in only 9 from households, in 7 from stores, and otherwise from such locations as soup plants, dining cars, a sausage factory, slaughterhouses, a dairy, and garbage disposal plants. Some garbage feeders get their material from more than one source.

The garbage is gathered in various kinds of containers. The majority of these garbage feeders, 60, use garbage cans, but 49 use barrels, and 39 use dump trucks. One has a tank truck and one uses a steel leakproof garbage trailer.

Most of the garbage (in 100 cases out of 143) is heat-treated in steel vats, drums, or tanks. In 32 cases it is heated while still in the truck. Steam heat is favored, being used in 75 cases out of 142, while direct fired heat is used by the other 67. Nearly all steam generators are stationary installations, but 5 portables are in use.



The time needed to bring the garbage to a boil ranges from 8 minutes to 5 hours, depending on the amount being heated and the equipment used. The average for 138 operators who answered this question is 1 hour 12 minutes.

The garbage is held at boiling point an average of 1 hour 20 minutes. The Bureau of Animal Industry and most of the States consider that 30 minutes of boiling is sufficient to kill the virus of VE and other deleterious organisms.

The time consumed in cooling the cooked garbage runs from 10 minutes to 24 hours, averaging 7 hours 6 minutes. Most operators let it cool "naturally" in the container in which it was cooked, often leaving it overnight or for a full day before feeding it. Twenty-two operators spread it in the air to cool, while 15 use cold water,

The 12 operators opposed to feeding cooked garbage gave such answers as, "It's a nuisance," "Don't like it," "Too much work," "Doesn't pay," and "It destroys vitamins."

Several of the 23 operators in the undecided column said that they were cooking garbage only because the regulations required it. One said that some feed value was lost, but that this was overbalanced by getting better utilization of the feed. Some had not been cooking long enough to make up their minds.

The 96 operators who favor the practice gave such endorsements as these: "Can start lighter pigs better on cooked garbage than on raw garbage," "They clean it up better," "Hogs root through raw garbage but eat all cooked garbage," "50 percent saving in feed cost," "Hogs do better and remain healthier," "Helps to control disease," "I'm not worried about cholera," "10 percent less loss of hogs; one-third gain," "Haven't lost a pig since it started," "A paying proposition," "More than offsets cost," "Should have been done 10 years ago," and "I would cook regardless of VE."



